

CLAIM

I CLAIM:

5        1. A method of curing and processing sliced poultry on a commercial scale, the method omitting the steps of injecting marinade solution into whole muscle parts and smokehouse treatment of the poultry, consisting essentially of the steps:

10            providing a chilled whole poultry part;

          slicing the chilled part into individual slices, the slices being of such thickness so as to absorb fully a seasoning liquid solution;

          immersing the individual slices into the seasoning liquid solution;

          maintaining the individual slices in the seasoning solution for a time period sufficient for each slice to fully absorb the solution;

15            removing the individual slices from the solution;

          transferring the slices to a means for heating; and

          heating of the slices until the slices are fully cooked.